

BUFFET MENU



**1353 Riverstone Pkwy
STE 120-273
Canton, GA 30114
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BUFFET MENU

To create your own menu and ensure you have a balanced menu with enough cuisine for your guests, please choose a minimum of: 1 Salad, 1 Entrée, 2 Vegetables and 1 Starch Additional choices may be selected to enhance your menu

Hors d' Oeuvre Station

Please choose a minimum of 1 or combine up to three

Charcuterie

Cured meats and cheese w/garnishes and condiments

Fresh fruit display

Seasonal fresh fruit

Caribbean Meatballs

Jerk seasoned beef topped with a roasted pineapple, mango, peppers and onions salsa

Buffalo Shrimp Skewers

Served with blue cheese buttermilk Sauce

Mini Caprese Skewers

with Basil Vinaigrette

Mac 'n Cheese Balls

Light breading served with marinara sauce

Ginger Turkey Meatballs

Served over zucchini noodles with a Thai ginger sauce

Garden Crudité display

Fresh vegetables w/assisted sauces

Cheese display

Imported and domestic cheeses w/condiments

Salads

*Please choose a minimum of 1
Additional selections are \$2.50 pp*

Classic Caesar

w/homemade croutons and Parmesan cheese and finished with a creamy dressing

Classic Garden Salad

w/vine-ripened tomatoes, cucumbers, carrots and homemade croutons; finished with Italian dressing

Classic Greek Salad

Cherry tomatoes, cucumbers, red onion, olives, homemade croutons and feta, w/Greek dressing

Honey Mustard Spinach Salad

w/sliced cremini mushrooms, red onion and sunflower seeds, and finished w/honey mustard dressing

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Entrées

Please choose a minimum of 2

**Market Price / ** Add \$2 pp / Prices subject to change*

Jerk Chicken

Char-grilled boneless skinless chicken breast straight from the islands

Mediterranean Grilled Chicken

Grilled Chicken breast w/ artichokes, black olives, sweet bell peppers & dill yogurt

Roast Chicken Provencal

Herb roasted eight cut bones in chicken served w/garlic, tomatoes, white wine, and Kalamata olives sauce

Tequila lime Chicken

Chicken breast seasoned w/fresh Cilantro, lime & Tequila and topped w/ a savory mango salsa

Stuffed Pork Loin

Herb roasted pork loin w/ seasoned apricot and shallot stuffing

Texas Smoked BBQ

Bone- in chicken breast and pulled pork butt

Sliced Beef Sirloin **

In a red wine mushroom sauce

Blackened Jumbo Shrimp

w/a creole sauce

Sliced Beef Roast

Served w/a flavorful Port wine & mushrooms reduction

Jerk Chicken

Sassy chicken straight from the islands. Char-grilled boneless skinless breast w/a mango salsa

Sliced Cajun Turkey

Roasted Turkey breast, w/Cajun rub & a kicked up cream sauce

Mojo Pork

Pork roast w/citrus juice, garlic & oregano marinade

Bourbon Pork Loin

Roast of loin w/bourbon glazed served/ roasted apples

Braised Rosemary Lamb Shanks **

w/red wine demi sauce

Roasted Game Hens

w/lemon garlic wine sauce

Atlantic Grilled Salmon*

w/citrus salsa

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Mediterranean Grilled Chicken Breast

With artichokes, roasted red peppers, caramelized red onion, Feta, and lemon basil sauce

TexMex Grilled Chicken Breast

Served with salsa cream

Island Jerk Chicken Breast

Served with grilled pineapple, mango chutney, and roasted peppers

Southern Fried Buttermilk Chicken Breast

Served with pepper gravy

BBQ Grilled Boneless Chicken Breast

Served with sweet and tangy homemade BBQ sauce

Lemon Herb Roasted Bone-In Chicken

Served in lemon herb cream

Chicken Roulade

Stuffed with ricotta, fresh mozzarella and spinach and finished with a homemade marinara sauce

Creole Meunière Chicken Breast

With parsley lemon butter

Teriyaki Chicken

With snow peas, carrots and peppers

Thai Coconut Chicken

With mint and cucumber relish

Chicken Picatta

Pan sautéed with lemon and artichokes, and finished with a basil sauce

Chicken Parmesan

Breaded and baked with Parmesan and served with a homemade marinara sauce

Chicken Forestiere

Garnished with salt pork and wild mushrooms, onions and a red wine chicken au jus

Garlic Herb Butter Roasted Turkey Breast

Served with white wine garlic sauce

Cajun Turkey Breast

Served with a Cajun cream sauce

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Sliced Smoked Turkey Breast

Served with our homemade bourbon BBQ sauce

Ginger Turkey Meatballs

With grilled pineapple, red peppers, onion and mango lime demi-glace

Apricot and Cranberry stuffed pork loins

Served with caramelized apples

Smoked BBQ Pork

Served with our homemade bourbon BBQ sauce and yeast rolls

Herb Grilled Pork Tenderloin

With sautéed apples and onions

Mojo Braised Pork

Served with chimichurri sauce

Smoked Pork Loin

Served with our homemade bourbon BBQ sauce

Bourbon Peppercorn Flank Steak

Served with portabella mushroom sauce

Sliced Beef Tenderloin **

With au- jus and horseradish cream on the side

Sliced Sirloin **

With white wine, brown butter herb sauce

Grilled Beef Tips

Served with peppers, onions and mushrooms

Granny's Meatloaf

Served with a rich tomato demi-glace

Asian Grilled Salmon *

Served with ginger teriyaki sauce

Texmex Grilled Salmon Filet *

Served with pico de gallo, avocado cilantro cream sauce and queso fresco

Salmon Poached White Wine and Herbs *

With cucumber dill yogurt

**Market Price*

*** Add \$2 pp*

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Vegetables

*Please choose a minimum of 2
Additional selections are \$2.50 pp*

Herb roasted Vegetables
zucchini, squash, mushroom & red onion

Steamed Broccoli w/garlic butter

Steamed Broccoli
w/toasted almonds and garlic butter

Southern-Style Collard Greens
w/smoked turkey

Roasted Brussel sprouts
w/balsamic glaze

Roasted Corn on the Cob
w/butter, cilantro garlic

Steamed Vegetable Medley

Roasted Carrots
w/honey & tarragon glaze

Green bean casserole

Sautéed Green Beans
*w/cherry tomatoes, white wine garlic
butter and feta cheese*

Green beans
*w/cherry tomatoes parmesan & white
wine*

Seasonal Vegetables
tossed in a pesto cream

Steakhouse Spinach

Starches

Please choose a minimum of 1 starch.

Wild Rice Pilaf
w/mixed mushrooms

Smashed New Potatoes
w/buttermilk and leeks

Red Beans and Rice

Roasted Fingerling Potatoes
w/shallots and herbs

Whipped Roasted Garlic Potatoes

Southern-Style Gouda Stone Ground

Potato Gratin
baked with thyme béchamel

Rosemary Roasted New Potatoes

Cajun Sweet Potatoes

Roasted sweet potatoes
w/brown sugar butter and Cajun season

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Company Policies

SERVICE CHARGE

There will be an eighteen percent (18%) Service Charge for all event/function, unless otherwise specified.

Drop -off without service

minimum of 12 guest, 12% service charge

At the CLIENT's discretion, any extra gratuity will go directly to the service staff.

GUEST COUNT

Final Guest Count, not subject to reduction, is due seven (7) business days prior to the event date. Any additional Guest after the stated period is subject to extra charges as may be imposed by the CATERER.

GUEST COUNT OVERAGE

Client will only be charged for the guaranteed number of guests served. If there is more guest attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly

Required Service Staff

\$160 each 6 hour's- Additional \$25 per hour, per service staff member

Number of required service staff varies depending on complexity of menu and service (minimum of 2 servers)
